

RoyalCore by ROYAL PRESTIGE®

10.5"/26CM 4 QUART ELECTRIC SKILLET



Instruction Manual

- Be sure to read through this manual for proper use and safety.
- You must be familiar with the Safety Instructions before using this product.
- Please keep the user's guide where it is easily accessible.
- This product is designed for in-home use.
- Design and product development may be upgraded without a public notice.



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, property damage, electrical shock and personal injury, including the following:

- Read all instructions prior to use.
- Do not touch hot surfaces. Use handles or knobs, or allow complete cooling.
- Do not use your RoyalCore without all handles in place.
- The RoyalCore is not intended for use by children. Do not allow children to use, or be near this appliance.
- To protect against fire, electrical shock and injury, do not immerse Temperature Probe, cord or plug into water or other liquids.
- Unplug your RoyalCore from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- Do not operate your RoyalCore if the cord or plug has been damaged in any way.
- Do not operate your RoyalCore if it has malfunctioned or has been damaged in any manner. Return your RoyalCore to the Royal Prestige® Service Center for inspection, repair or adjustment.
- The use of any accessories or attachments not recommended by Royal Prestige® may cause injuries including fire or electrical shock and will void any warranty.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table, counter or other surface area, or touch hot surfaces.

IMPORTANT SAFEGUARDS

- This appliance is not intended for deep frying foods.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot liquid.
- Always attach plug to appliance first, then plug the cord into the wall outlet. To disconnect, press the off button on the probe, then remove the plug from the wall outlet.
- The RoyalCore has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug should only be inserted into the outlet as intended and will only fit one way. If the plug does not fit correctly into the outlet, reverse the plug. If it still does not fit, use an alternate electrical outlet. **DO NOT ATTEMPT TO MODIFY THE PLUG IN ANY WAY.**
- Do not use your RoyalCore for any purpose other than intended.
- If oil leaks from under the handles, or any part of the appliance, **DO NOT USE.** Contact the Royal Prestige® Service Center for service.
- Unplug from outlet and allow to cool completely before cleaning.
- After cleaning, ensure that the RoyalCore inlet (where the probe plugs in) is thoroughly dried. This area must be completely dry before the RoyalCore is used again.
- Check the handles prior to use, ensuring any loose screws are tightened prior to use.
- Do not operate your RoyalCore without both handles securely in place.
- Use only with provided Temperature Control Probe Model 401.

IMPORTANT SAFEGUARDS

- If your RoyalCore is dropped or broken, inspect for damage before using. If any parts have been dislodged, oil is leaking from under the handle, or you are unsure – DO NOT USE. Have your RoyalCore inspected by the Royal Prestige® Service Center.
- Never immerse hot RoyalCore in water.
- DO NOT transfer your hot RoyalCore to the table for serving.

WARNING: To prevent personal injury or property damage caused by fire, always unplug this and all appliances when not in use.

CAUTION: Your RoyalCore has a short cord for safety. DO NOT use your RoyalCore with an extension cord. To prevent personal injury or property damage, do not allow cord to drape or hang over the edge of countertop, tabletop, or other surface area where it can be pulled on by children or pulled accidentally. DO NOT ALLOW CHILDREN TO USE, OR BE NEAR THIS APPLIANCE.

CAUTION: To prevent personal injury or property damage, inspect cord for damage or wear before each use. Do not use your product if it or its cord has been damaged or if it is not working properly.

**SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY**

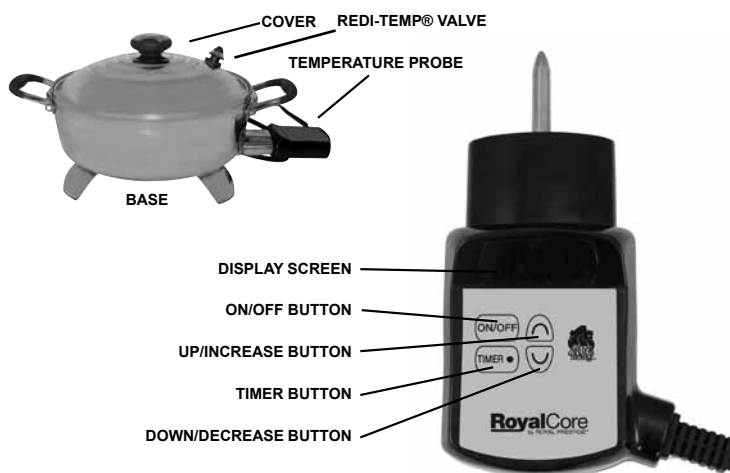
INTRODUCTION

Congratulations on the purchase of your new RoyalCore 10.5"/26CM 4 Quart by Royal Prestige®. Cooking with appliances that have oil sealed in the core provides fast, even heat distribution over the entire cooking surface reducing the chance of "hot spots." The design, surrounding heat conducting oil with quality stainless steel, offers one of the best methods of heat conduction available in cookware.

Our Temperature Probe allows you to choose the optimal setting for your recipes. The built in timer will allow you to customize your cooking time, and the appliance will shut off automatically. You can adjust your temperature and cooking time at any point during cooking. The RoyalCore will also remain hot after it has been unplugged.

Once you have removed the Temperature Probe and allowed it to cool completely, your RoyalCore is fully immersible. It can be easily washed in the sink; water cannot damage the heating element as it is sealed beneath the cooking surface.

CARE AND USE



- The Temperature Probe will sound each time a button is pressed.

CARE AND USE

CLEANING BEFORE USE:

Before using your RoyalCore for the first time;

1. Remove from packaging and peel off labels.
2. Wash the base and cover in warm, soapy water combined with 1 cup of vinegar per gallon of water. Rinse in clear, warm water and dry thoroughly with a soft cloth or towel.
3. Dry the outside of the RoyalCore completely before connecting the Temperature Probe, paying close attention to the inlet.
4. Remove the thin protective film covering the Temperature Probe.

CAUTION: To prevent risk of electrical shock, always remove Temperature Probe before immersing in water.

DO NOT IMMERSE THE Temperature Probe.

Use only with the Temperature Probe provided.

OPERATING INSTRUCTIONS:

1. Place on a dry, level, heat-resistant surface. Ensure your hands are dry. **CAUTION:** Always operate at least 4"/10cm from wall.
2. Insert the Temperature Probe into the inlet on the cooker base. Plug into electric outlet. Always preheat the RoyalCore uncovered, unless the recipe specifies to start with it cold. If food is added directly from the freezer, use heat setting as directed on guide but allow for longer cooking time. If oil, shortening, butter or margarine are used in a recipe for frying or sauteing, add them to the appliance before preheating.
3. The probe can be set to a specific temperature, or you can use a pre-programmed setting for rice.

CARE AND USE

4. To set the probe to a specific temperature:
 - When you press the ON button, the screen will display “250°F.”
 - The temperature will advance or decrease in 5 degree increments by pulsing the up/down buttons.
 - Hold down the up/down arrow to advance or decrease the temperature in 25 degree increments.
 - Once you have entered the desired temperature, it will automatically start in three seconds.
 - When the selected temperature has been reached, the probe will beep three times.
5. Cooking rice is made easier with our pre-programmed settings. Start by inserting your ingredients (see chart below).
 - Place the cover on the skillet and close the Redi-Temp® valve.
 - Press the up or down arrow until your desired setting is displayed.
 - The RoyalCore will automatically heat to boiling, and then cook the rice. Once cooking is completed, the probe will sound 3 times and turn off.
 - The RICE ONE setting is low with a shorter cooking time that should be used to cook 1-2 cups of rice.
 - The RICE TWO setting is high with a longer cooking time that should be used to cook from 3-4 cups of rice.

TYPE	RICE QUANTITY	WATER QUANTITY	SETTING*
STANDARD RICE VARIETIES	1 CUP	1 CUP	R1
STANDARD RICE VARIETIES	2 CUPS	2 CUPS	R1
STANDARD RICE VARIETIES	3 CUPS	3 CUPS	R2
STANDARD RICE VARIETIES	4 CUPS	4 CUPS	R2
JASMINE	2 CUPS	3 1/2 CUPS	R1
CALROSE	2 CUPS	2 3/4 CUPS	R1

***These are guidelines and results may vary based on quantity, type and brand.**

Do not exceed 4 cups of dry measure. DO NOT EXCEED CAPACITY.

CARE AND USE

GENERAL TEMPERATURE GUIDELINES*

COOKING TYPE	TEMPERATURE	FOODS
BASIC	WARM OR SIMMER 150°F TO 200°F 65°C TO 95°C	KEEP FOODS WARM; SIMMER MEATS
	LOW 225°F TO 250°F 105°C TO 120°C	STEW OR BRAISE MEATS; SAUTÉ VEGETABLES, COOK SAUCES, CASSEROLES, FRIED RICE.
	MEDIUM - LOW 275°F TO 300°F 135°C TO 150°C	PREPARE EGGS, GRAVIES, CANDIES AND PUDDINGS
	MEDIUM 325°F TO 350°F 165°C TO 175°C	BROWN MEATS AND SEAFOOD; BAKE CAKES, PANCAKES, AND FRENCH TOAST; GRILL SANDWICHES; FRY POTATOES.
	MEDIUM - HIGH 375°F TO 400°F 190°C TO 205°C	SEAR MEATS AND POULTRY; STIR-FRY CHICKEN.
	HIGH 425°F TO 450°F 220°C TO 235°C	PAN-BROIL MEATS AND FISH; STIR-FRY MEATS; POP CORN.
SLOW COOKING 5-7 HOURS	170°F TO 200°F 77°C TO 93°C	SIMMER: BAKED BEANS, STEWS, BONE IN SOUPS, CEREALS. STEAM: FRESH-VEGETABLES, HOT DOGS.
SLOW COOKING 3-5 HOURS	170°F TO 200°F 77°C TO 93°C	SIMMER: APPETIZER DIPS, HOT BEEF, BARBECUE, ETC.
SLOW COOKING 2-3 HOURS	200°F TO 220°F 95°C TO 105°C	Fast Simmer: Spare ribs, lamb shanks, winter squash, vegetable and fruit juices, cheese sauces. Simmer: Frozen vegetables, potatoes, corn on the cob, stuffed peppers, seafood, and dumplings.
SLOW COOKING 1-3 HOURS	230°F TO 250°F 110°C TO 120°C	Bring liquids to a boil. High-Simmer: Corned beef, pot roasts, short ribs. Thicken: Gravies, soups and sauces. Prepare: Applesauce, apple butter, hot chocolate.

***This chart should be used as a guide only. Times will vary. When cooking roasts, pork or poultry, use a meat thermometer inserted into the thickest part to ensure the proper cooked temperature is reached.**

CARE AND USE

ADDITIONAL TIPS FOR COOKING:

1. When using cover; if cover begins to jiggle, or if liquid bubbles around edge, simply reduce setting by 25°F/14°C.
2. If cover becomes “sealed” during cooking, simply open the Redi-Temp® valve.

CAUTION: Do not attempt to pry off cover as spillage of contents may occur, causing personal injury or property damage.

3. Do not allow acidic foods or foods that have been seasoned to remain in the appliance for long periods of time.
4. Although stainless steel is very durable, pitting may result if undissolved salt is allowed to remain on the bottom of your appliance. Salt should always be added to boiling liquid and stirred to completely dissolve.

CARE AND USE

CLEANING AFTER USE:

1. It is important to clean your RoyalCore thoroughly after each use. Disconnect the Temperature Probe from the outlet, then the cooker. Allow to cool completely before washing. Use hot water with mild dish soap and a sponge or dishcloth to remove all food residues. Cookware can discolor or stain if it is not properly cleaned after use and prior to cooking again. This would be considered improper use and void the warranty.
2. Once the Temperature Probe has been removed, and the cooker has been completely cooled, the cooker can then be immersed in water.

CAUTION: Allow to cool completely before cleaning. Do not immerse hot appliance in water. Always remove the Temperature Probe before cleaning or placing in water.

PRODUCT WARRANTY

**For detailed warranty information,
please visit Royal Prestige® on the web at:
www.royalprestige.com**

For warranty service, send the product to our Service Center:

Hy Cite Corporation
Royal Prestige® Service Center
2115 Pinehurst Drive
Middleton, WI 53562
1-800-279-3373

Do not attempt to repair your RoyalCore yourself.